



## **Nebbiolo d'Alba Sansteu**

**Zone of origin:** From the vineyards of Sansteu and Fusot, which face south-east and grow on marl soils.

**Technical characteristics:** The vineyards are cultivated according to the classical Guyot method, with short trimming. By thinning out the fruit by 25-30% (depending on the age) should produce about three pounds of fruit from each vine.

**Winemaking:** The grapes are harvested when already slightly over matured—each bunch individually inspected—and put into small-perforated cages containing 22 pounds. Within a few hours after the grapes have been harvested, they are transported to the winery and are pressed. Then a light carbonic cold steeping follows. The fermentation is conducted under a controlled temperature of 86°F following frequent and delicate pumping over. The steeping on the dregs of pressed grapes is long (about 300 hours). The new wine is maintained in stainless steel tanks under a controlled temperature in order to allow the final alcoholic fermentation and subsequently the spontaneous malolactic fermentation.

**Aging:** The Nebbiolo d'Alba rests for 12 months in oak casks and then a further six months in the bottle in order to blend the great structure of this wine.

**Organoleptic notes:** Intense, ruby red color with fruity, fresh and vinous bouquet. Full-bodied and well-structured blended with a slight hint of oak. Very intense, round and persuasive aftertaste.

**Gastronomic pairings:** To be served with flavorsome main courses, game and cheese.

**Serving and Keeping:** The bottle has to be stored in a horizontal position and it is recommended to allow it to breathe at least 3 hours before serving. The ideal serving temperature is 64 - 68° F. This wine has excellent cellar potential and it is suitable for long bottle aging.

